



## SHAW'S AND GOOSE ISLAND OYSTER FESTIVAL DINNER

Thursday, 6:30 PM, October 22, 2009

Just announced for **The Oyster Festival** this October, join Shaw's Crab House and Goose Island for an evening of great food and beer pairings as the restaurant hosts a special Beer Dinner at **The Oyster Hall of Fame** in Chicago. The six-course menu, prepared by **Chef Arnulfo Tellez**, features the season's freshest ingredients, which Shaw's Sommelier **Steve Tindle** pairs with Goose Island Beers. The event begins at 6:30 p.m. with an Oyster reception, followed by dinner at 7:15 p.m. and discussion led by special guest **Greg Hall**, Goose Island Brewmaster. The cost is **\$64.99 per person**, all-inclusive. Space is limited and reservations are required. Call us at 312.527.2722.

**Island Creek Oysters on the Half Shell - Duxbury Creek, MA**  
Baked Oysters with Shrimp and Parmesan  
*Goose Island Sofie*, Belgian Style Farmhouse Ale

**Braised Prince Edward Island Mussels, Diavola Sauce**  
*Goose Island Matilda*, Belgian Style Pale Ale

**Sautéed Florida Red Grouper, Pumpkin Seed Crust,**  
Delicata Squash Puree and a White Bean & Bacon Sauce  
*Goose Island Juliet*, Belgian Style Sour Ale

**Spice Rubbed Grilled Skirt Steak, Sweet Mole Sauce**  
*Goose Island Père Jacques*, Belgian Style Abbey Ale

Flourless Chocolate Cake  
*Bourbon County Stout*, Bourbon Barrel-Aged Imperial Stout